

COSTA DO CASTELO



COSTA DO CASTELO RED BLEND

<i>PRODUCER</i>	Calçada Wines
<i>ORIGIN</i>	Portugal
<i>APPELLATION</i>	Vinho Regional Lisboa
<i>HARVESTED</i>	2024
<i>TASTING NOTES</i>	Costa do Castelo red is a very aromatic wine with notes of ripe black and red fruits. On the palate shows juicy plums and dark berry fruit flavour with plenty of fresh yet fine tannins that take over at the finish along with flavours of spice and liquorice.
<i>ALCOHOL BY VOLUME</i>	13%
<i>VINIFICATION METHOD</i>	Pressing after total destemming. Fermentation in vats with programmable pumping over system and temperature control to 28. °C – 30. °C. Skin contact maceration and (submerged) cap for 28 days. Four mounths ageingin oak barrels.
<i>TEMPERATURE OF CONSUMPTION</i>	15-17 °C
<i>GRAPE VARIETIES</i>	Syrah, Touriga Nacional, Castelão, Tinta Roriz
<i>WINEMAKER</i>	João Cabral de Almeida

